



WINE CLUB NEWSLETTER | MARCH 2016



ANOTHER YEAR OF GIRARD WINE has arrived and as always, we look forward to sharing our new releases and fan favorites with you! Each year, Mother Nature and our hardworking winemaking team come together to create the outstanding Girard wines that we all know and love. It's fun to take pleasure in the fruits of their labor, breathing in the aromas of the wine, swirling it in the glass and analyzing the taste and texture.

In 2016, we'd like to dig a little deeper into the dedicated and talented people behind the bottle. Starting with our first newsletter of the year, you'll be introduced to members of our winemaking team and gain more insight to the inner workings of our cellar. As Winemaker Glenn Hugo so often puts it, "It takes a village."

We hope you enjoy sipping your wines and are able to enjoy them with family and friends. Also, stay tuned, as we're slated to release the new vintage of the ever-popular Mixed Blacks in May!

Cheers!
Girard Wine Club

A NOTE FROM OUR WINEMAKER

Greetings from Napa! As we enjoy a little more time to breathe post-harvest, the cellar is staying busy focusing on racking our red wines from the 2014 vintage. This process gives us the opportunity to "clean up" the wines by removing any sediment that has collected in the bottom of the oak barrels as well as to blend each lot to take a snapshot of how the wine is developing. Each wine will go through this process several times in their life in the cellar and is a critical part of the development of the character of the wine.

In the vineyards we are enjoying the highly anticipated rain that has graced our region over the last month. After several years of drought like conditions, we like to say during this dormant state of the vines' lives, "the more the merrier"! If the predictions for a record breaking El Niño come to fruition it could ensure we have what we need to maintain the health of our vines throughout their lifecycle. We look forward to kicking off our 2016 vintage!

Cheers,

—Glenn Hugo

IT TAKES A VILLAGE

“We’re a passionate team of winemaking fools with a lot of different stories to be told.” – Glenn

To start off the year, we’d like to introduce our Cellar Supervisor, Rachael Callahan. As a Napa native, Rachael grew up around the vines, but it wasn’t until she began working in the restaurant industry that she became further invested in the connection and art of wine and food pairing.

Rachael began her career in the wine industry in Mendocino at Goldeneye Winery, then joined Girard in 2011 as a harvest intern. After her first harvest with us, she spent a few years bouncing back and forth from hemisphere to hemisphere working at various wineries in New Zealand, Australia and Germany, but always popping in to the Girard cellar to continue assisting where needed in between trips.

Lucky for us, in December 2014, Rachael decided to “grow roots” and returned to Girard full-time. She is now our Cellar Supervisor extraordinaire and an integral part of our team. When Rachael isn’t busy working in the cellar, she enjoys spending time in the kitchen and traveling the world with her boyfriend, Ryan, whom she met during their first year of harvest at Girard.



Q & A WITH RACHAEL

Guilty Pleasure Food:

Mac and cheese! If not made by my mom, then in a tightly packed box from Whole Foods. It's got to be healthy then, right?

Go-to weeknight wine:

Anything Girard because we have a lot of variety to match with what I might be craving or what would work best with what's for dinner.

All-time favorite wine:

I don't actually have a favorite wine. What I do like is sharing a glass or bottle with people I'm connected to and getting to enjoy some tasty wine with them.

Most memorable travel destination:

Magai Beach, Fiji. I can't even begin to describe how amazing and welcoming the people were, and how pristine and peaceful the environment. And I am not a beach girl at all.

Breakfast of choice:

Eggs Benedict, extra sauce on the side.

Song that gets you amped:

Move This by Technotronic

Bucket list travel destination:

Iceland.

Favorite girl scout cookie:

Tagalongs.

Craziest food you've ever eaten:

Grasshoppers and grub worms in Thailand.

Why you love wine country:

Napa is home. It is a very beautiful and versatile place to live, and the majority of my family is here and they are the most important things to me. I travel a lot but will always come back because of them.

How many styles of wine glasses do you really need?

Technically it's already in a glass (in the bottle) so, one.

Your specialty in the Kitchen:

Mushroom risotto.

Favorite type of pizza:

Anything as long as it's covered in ranch dressing.

How do you take your coffee:

On a lazy day- black, on a Starbucks kind of morning- soy latte, but my all time favorite is with heavy cream!

Non-wine cocktail of choice:

Jameson neat.

Least Favorite Vegetable:

I love all vegetables! Bananas on the other hand...

One ingredient that makes everything better:

Salt, or butter, or garlic.

FEATURED PAIRINGS

2015 SAUVIGNON BLANC NAPA VALLEY

*Paired with Winter Radicchio,
Orange & Walnut Salad*



Ingredients

1 medium head of radicchio, sliced in
½ inch strips
1 orange, peeled
1 orange, for juicing
1 shallot, thinly sliced
½ cup chopped walnuts, toasted
¼ cup flat-leaf parsley
¼ cup olive oil
3 tbsp. balsamic vinegar
⅛ tsp. orange zest

Directions

In a small bowl, squeeze orange until you have 3 tbsp. of juice. Whisk in oil, balsamic vinegar and orange zest, and season with salt and pepper to taste. Add thinly sliced shallots to vinaigrette and let sit for 1 hour or refrigerated overnight.

When ready to serve, in a large bowl, add radicchio, walnuts and parsley. Slice peeled orange between membranes to release individual segments and add to bowl. Add in the vinaigrette and toss to coat.

2014 MERLOT NAPA VALLEY

Paired with Red Wine Braised Short Ribs



Ingredients

8 beef short ribs	2 celery stalks, diced
⅓ cup all-purpose flour	2 cups dry red wine
3 slices bacon, diced	2 cups beef broth
2 tbsp olive oil	4 sprigs thyme
1 yellow onion, diced	2 sprigs oregano
2 whole carrots, diced	Salt and pepper

Directions

Preheat oven to 350 degrees Fahrenheit. Season short ribs with salt and pepper, then dredge in flour and set aside.

Heat a large Dutch oven over medium heat. Add bacon and cook until almost crispy and fat is rendered. Remove bacon and set aside, leaving the grease in the Dutch oven.

Add olive oil to the grease in the Dutch oven, and raise heat to high. Brown ribs on all sides, about 1 minute per side. Remove ribs and set aside. Adjust heat to medium, add onions, carrots, and celery to pan. Cook for 2 minutes, then pour in wine and scrape bottom of pan to release the brown bits. Bring to a boil and cook for an additional 2 to 3 minutes. Add beef broth, 1 teaspoon salt, and pepper, once mixture returns to a boil, add short ribs, thyme, and oregano sprigs to liquid. Place the lid on the Dutch oven and transfer to the preheated oven. Cook for 2 hours, then reduce heat to 300 degrees Fahrenheit and cook for an additional 30 minutes. Ribs should be fork-tender. Remove from oven and strain sauce from pot into a measuring cup. Serve over polenta or mashed potatoes and drizzle with sauce.



Girard

2013 CABERNET SAUVIGNON
NAPA VALLEY

Aromatics showcase dark fruit notes intertwined with holiday spice and vanilla bean. On the palate, blackberry, cassis and a touch of leather lead into a long finish with expressive tannins.

WINEMAKING NOTES

Sourced from two vineyards in the Napa Valley: Louer & Crocker Vineyard in St. Helena, and Juliana Vineyard in Pope Valley. Both vineyards are intentionally farmed to produce lower yields for exceptional quality fruit. Aged 20 months in French oak.

Food Pairing: Caribbean jerk pork chops

Aging Potential: Drink now through 2023

Varietal Composition: 79% Cabernet Sauvignon, 7% Merlot, 6% Cabernet Franc, 5% Petit Verdot, 3% Malbec

Appellation: Napa Valley

Alcohol: 14.5%

Retail: \$35 | **Club:** \$28



Girard

2014 CHARDONNAY
RUSSIAN RIVER VALLEY

The nose unfolds with notes of apple, vanilla and freshly grated cinnamon. The palate showcases bright acidity, laced with Mandarin orange and citrus peel. As this wine coats the palate, a layer of minerality and oak adds a creamy finish to this classic Chardonnay.

WINEMAKING NOTES

Russian River Valley is known for its cooler climate and nightly fog layer. Given these conditions, our 2014 fruit developed both character and acid structure emblematic of a Russian River Chardonnay; rich with creamy overtones and balanced by bright acidity.

Food Pairing: Grilled wild salmon with herbed butter sauce

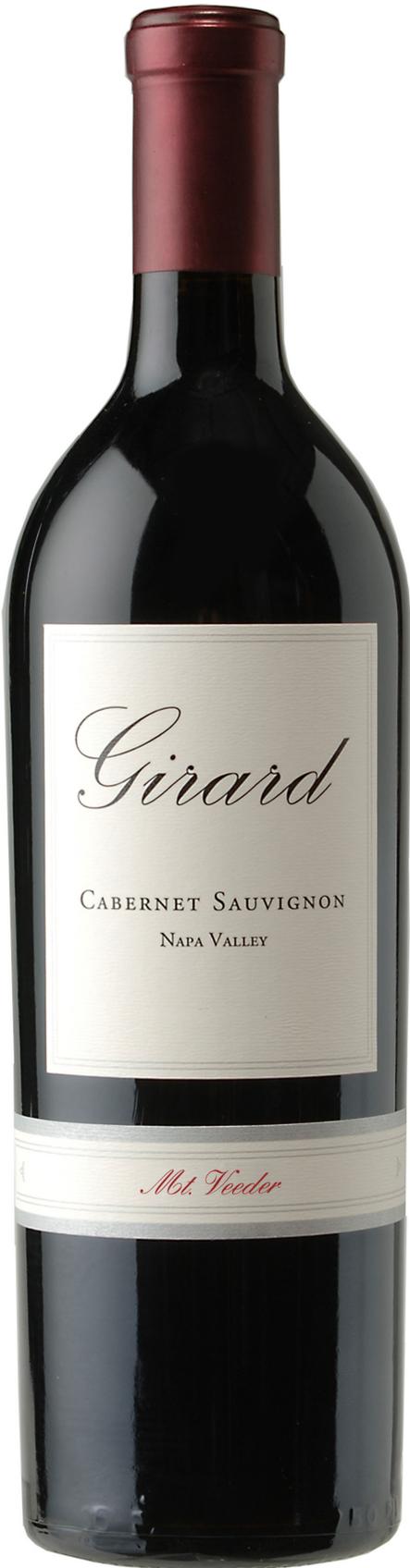
Aging Potential: Drink now through 2018

Varietal Composition: 100% Chardonnay

Appellation: Russian River Valley

Alcohol: 13.9%

Retail: \$27 | **Club:** \$21.60



Girard

2013 CABERNET SAUVIGNON

MT. VEEDER

Displaying balanced aromas of dried herb, black fruit and mocha. Rich and luxurious on the palate, the supple tannins and structured backbone are embellished with broad fruit flavors of black currant, raspberry jam and a lingering cinnamon finish.

WINEMAKING NOTES

Sourced from Tambor Vineyard in the Mt. Veeder appellation, known for its volcanic soil and long and moderate growing season. The textbook growing season provided excellent fruit. Prior to barreling down, this wine was racked extensively then aged for 20 months.

Food Pairing: Cabernet-braised venison cheeks

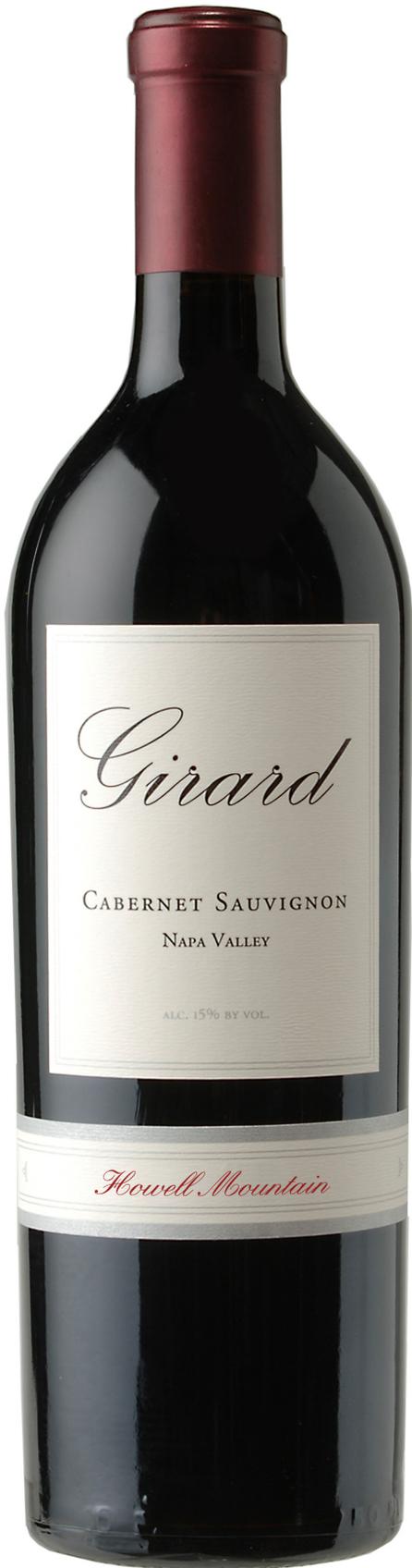
Aging Potential: Drink now through 2028

Varietal Composition: 100% Cabernet Sauvignon

Appellation: Mt. Veeder District, Napa Valley

Alcohol: 14.8%

Retail: \$100 | **Club:** \$80



Girard

2013 CABERNET SAUVIGNON
HOWELL MOUNTAIN

Aromatics showcase loads of dark fruit and spice. An opulent palate of rich, decadent structure with jammy blackberry and currant. Graphite and baking spices help frame the fruit and big, silky tannins define the finish.

WINEMAKING NOTES

2013 saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool nights. Late rains held off until Napa Valley's treasured grapes found optimal ripeness, bringing exceptional quality to the crush pad and cellar.

Food Pairing: Herb-crusted rib roast with currant au jus

Aging Potential: Drink now through 2030

Varietal Composition: 100% Cabernet Sauvignon

Appellation: Howell Mountain, Napa Valley

Alcohol: 15.5%

Retail: \$100 | **Club:** \$80



Girard

2015 SAUVIGNON BLANC
NAPA VALLEY

Aromatics suggest citrus and melon, followed by exotic tropical notes. The palate is wrapped with bright acidity, mandarin orange and honeydew melon.

WINEMAKING NOTES

The 2015 harvest brought low yields but offered us the bright tropical fruit we've come to appreciate from our Sauvignon Blanc vineyards. Slowly fermented in stainless steel tanks for just over a month.

Food Pairing: Marinated radicchio, orange and walnut salad

Aging Potential: Drink now through 2017

Varietal Composition: 100% Sauvignon Blanc

Appellation: Napa Valley

Alcohol: 13.9%

Retail: \$18 | **Club:** \$14.40



Girard

2014 MERLOT

NAPA VALLEY

Earthy notes and juicy red fruits are prominent on the nose, while the palate showcases black raspberries, red currant and cocoa powder. The extended finish is full of bright fruit and bold tannins.

WINEMAKING NOTES

Sourced from our Yountville Merlot vineyard located down the street from our tasting room. While Merlot is an important component in our flagship, Artistry, it also has the ability to stand on its own. Small berries in 2014 gave us concentrated flavors and structure. Aged 15 months in French oak, 45% new.

Food Pairing: Red wine braised short ribs

Aging Potential: Drink now through 2026

Varietal Composition: 93% Merlot, 6% Petit Verdot, 1% Malbec

Appellation: Napa Valley

Alcohol: 14.9%

Retail: \$50 | **Club:** \$40